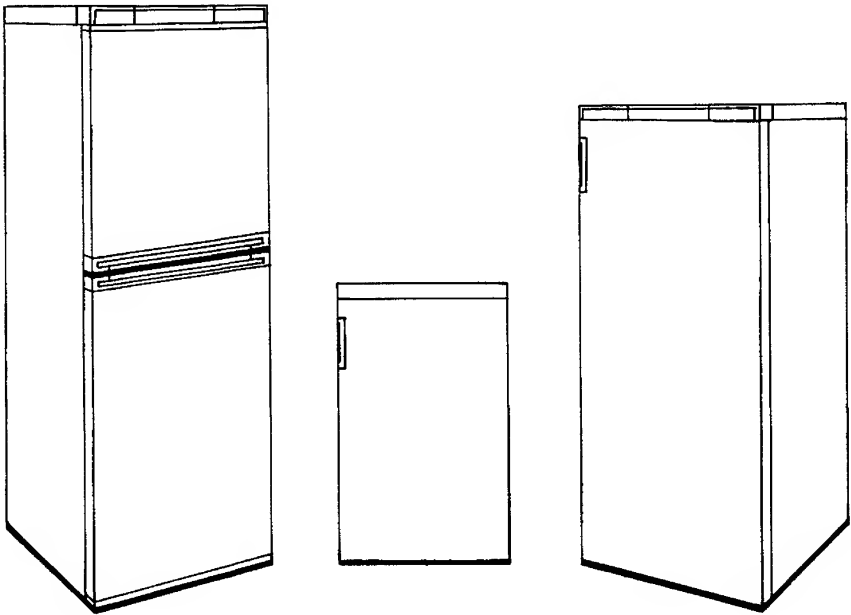


REFRIGERATION

Don't worry. It's Electrolux



Instructions

Model No.

ER2440D

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IMPORTANT USER INFORMATION



PLEASE READ THIS
INSTRUCTION BOOK
BEFORE USING THE
APPLIANCE

IT IS MOST IMPORTANT THAT THIS INSTRUCTION BOOK SHOULD BE RETAINED WITH THE APPLIANCE FOR FUTURE REFERENCE. SHOULD THE APPLIANCE BE SOLD OR TRANSFERRED TO ANOTHER OWNER, OR SHOULD YOU MOVE HOUSE AND LEAVE THE APPLIANCE, ALWAYS ENSURE THAT THE BOOK IS SUPPLIED WITH THE APPLIANCE IN ORDER THAT THE NEW OWNER CAN BE ACQUAINTED WITH THE FUNCTIONING OF THE APPLIANCE AND THE RELEVANT WARNINGS.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF SAFETY, YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

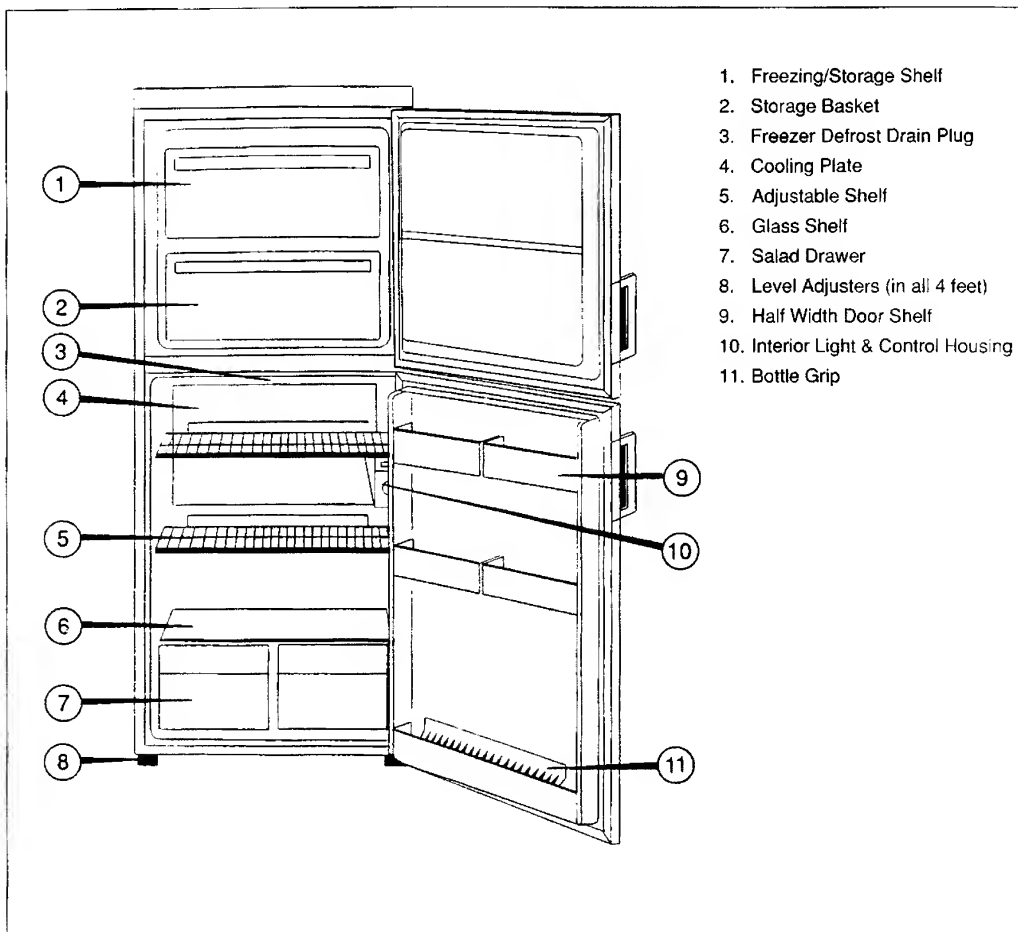
- ▲ Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. This product should be serviced by an authorised service engineer and only genuine Electrolux Spare Parts should be used.

It is dangerous to alter the specifications or modify this product in any way. This product is designed for domestic use only and should be operated by adults. Children should not be allowed to tamper with the controls or play with the product.

- ▲ The appliance should be left for 2 hours after installation before it is turned on to allow the refrigerant to settle. Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- ▲ Many parts at the back of this appliance heat up and should not be exposed. When positioning this appliance ensure there is adequate ventilation. Failure to do this will result in component failure and possible food loss.
This appliance is heavy. Care should be taken when moving it.
- ▲ Electrolux domestic fridge freezers are designed to be used specifically for the storage of edible food stuffs only. Food manufacturers storage recommendations should be strictly adhered to. Refer to relevant instructions.
- ▲ Care must always be taken when handling food in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling, reheating and freezing foods.

- ▲ Before defrosting, cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug it.
- ▲ Your fridge freezer is designed for operation in a domestic household. If it is used in a non-domestic situation the guarantee may be invalidated.
- ▲ The evaporator plate and aluminium lining or refrigerated freezer shelves in this appliance contain channels through which the refrigerant passes. If these are punctured this would cause substantial damage to the appliance and result in food loss.
DO NOT USE SHARP INSTRUMENTS to scrape off frost or ice. Under no circumstances should ice be forced off the lining or shelves. Solid ice should be allowed to thaw when defrosting the appliance. See defrost instructions.
- ▲ Do not place carbonated fizzy drinks in the freezer as it creates pressure on the container which may cause it to explode resulting in damage to the appliance.
- ▲ Ice lollies can cause frost burns if consumed straight from the freezer.
- ▲ Frozen food must not be refrozen once it has thawed out.
- ▲ Manufacturers' food storage recommendations should be strictly adhered to. Refer to relevant instructions.
- ▲ Care must be taken when removing contents not to touch frozen interior surfaces, particularly if hands are wet.

YOUR APPLIANCE



For best results, it is important that you read all the contents of this handbook before you use your fridge freezer.

IMPORTANT POINTS TO REMEMBER

DO ...

Adjust the level of your appliance before loading it with food.

Cover or wrap liquids and foods, particularly those with strong odours.

Put vegetables and salads in the salad drawers, in plastic bags.

Leave the doors ajar when the appliance is not in use.

Rotate stocks of frozen foods. Date markings will help with this.

DON'T...

Leave the door open for long periods as this will make the fridge more costly to run.

Cover the shelves with any protective materials which may obstruct air circulation through them.

Use a sharp instrument to hasten defrosting or to remove ice trays.

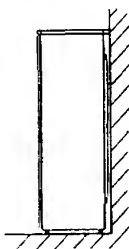
Put hot food in the appliance.

HOW TO INSTALL YOUR APPLIANCE

POSITIONING

This appliance is designed to operate in ambient temperatures between 10°C (50°F) and 32°C (90°F). It should be located in a dry atmosphere, out of direct sunlight and away from extreme temperature e.g. not next to a cooker or other sources or direct heat, or in a very cold room e.g. an outhouse, where the temperatures may fall below 10°C (50°F). If these ambient temperatures are exceeded the food storage temperatures given on page 8, 12 & 13 will not be maintained.

Fig. 2



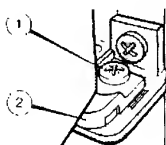
The appliance should be gently pushed into place until the top panel rear ventilation grill touches against the wall. (See Fig. 2). When in position a 50mm (2") clear space above the appliance should be maintained. If a clear space of 50mm (2") above the appliance is not available, clearances of 25mm (1") should be maintained on both sides.

REVERSIBLE HINGING

If your fridge/freezer is already in use, disconnect it from the electricity supply and remove shelves and other loose items, including food. Place frozen food in boxes wrapped in blankets or other suitable insulating material and put in a cool place.

Open the upper door. While firmly holding the door with one hand, remove the screw (1) (fig. 3) which secures the hinge plate (2) and slide the bottom of the door to the right; be ready to catch the hinge plate (2) as it is released

Fig 3



Carefully disengage the door from the upper hinge pin (4) (fig. 4).

Unscrew the upper hinge pin (4) and transfer it to the opposite side.

Lift off the plastic cover (5) (fig. 5).

Open the lower door and, holding it securely, remove the hinge pin (7) (fig. 5) which supports the top of the

door, by lifting it upwards. With the door closed, transfer the pin (7) to the corresponding position on the opposite side. Fit the plastic cover (5) to the hinge support at the end opposite to its original position.

Fig. 4

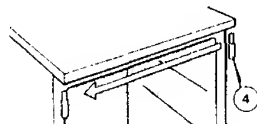
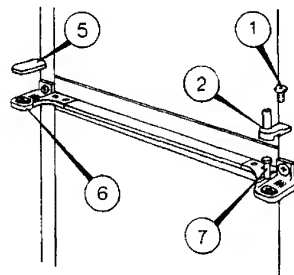


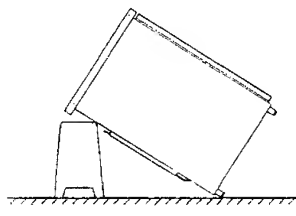
Fig. 5



Refit the upper door by engaging the top of the door with the upper hinge pin (4). Place the hinge plate (2) in its new position at the bottom of the door. Engage the ribs on the underside of the hinge plate with those on the corresponding section of the support (6) (fig. 5).

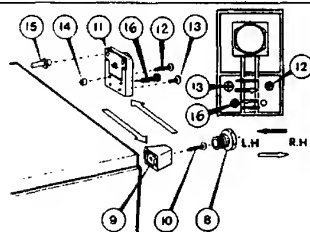
Fit and tighten the screw (1).

Fig. 6



Gently lay the appliance on its back with the top held away from the floor by at least 30cm (12") (use a stool or something similar) (See fig. 6).

Fig. 7



Remove level adjuster (8) (fig. 7) from the small foot assembly. The small foot (9) can now be removed by

removing screw (10). In order to remove the large foot/hinge assembly (11) screws (12, 13, 16) should be removed making sure that the spacer (14) is retained with the assembly.

Pull out the lower hinge pin (15) which may have come away with the hinge blade or remained in the door. Push the pin (rounded end) into the bush at the bottom of the door on the side opposite to its original position.

Taking care not to press down on the door. The large foot/hinge assembly should be transferred over to the opposite side of the cabinet and screws (12, 13, & 16) moved over to their new positions in the hinge foot (see fig. 7). It is important that the spacer (14) is retained with screw (12) in the channel between the base of the product and the foot/hinge assembly when screwing the foot/hinge assembly into its new position.

Refit the small foot, its screw entering the hole furthest from the front on the flat portion of the base.

Replace the level adjuster (8).

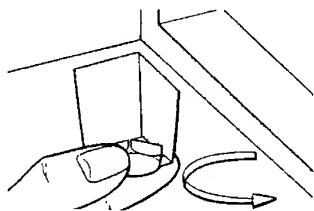
Stand the appliance upright.

Side adjustment to the upper door can be made by loosening the screw (1) (see fig. 3) and moving the bottom of the door sideways a little (with the hinge plate) to the left or to the right. Be sure to support the door firmly while doing this and re-tighten the screw before testing. remember finally to carefully level the fridge/freezer by means of the level adjusters (8) in the feet.

FOOT ADJUSTMENT

Your appliance will be heavy when loaded with food and must therefore be stood on a strong firm floor. It should also be level. Adjust the level by screwing out the appropriate level adjusters in the front feet using your fingers or a suitable spanner (see fig. 8). Level adjusters are also available in the rear feet in the event of excessive floor unevenness. Make sure the appliance is upright and all adjusters are in firm contact with the floor so that the cabinet doesn't rock in any direction.

Fig. 8



ELECTRICAL REQUIREMENTS

Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is located inside the cabinet behind the salad drawer.

WARNING THIS APPLIANCE MUST BE EARTHED.


If this appliance is fitted with a non rewirable plug for which your socket is unsuitable the plug should be cut off and an appropriate plug fitted. The removed plug should be disposed of as an insertion of the plug into a 13A socket is likely to cause an electrical hazard. If it is necessary to change the fuse in a non rewirable plug the fuse cover must be replaced. If the fuse cover is lost or damaged the plug must not be used until a replacement is obtained.

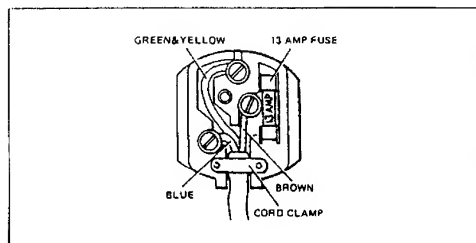
Replacement fuse covers are available from your nearest customer service centre. It is important that the colour of the replacement fuse cover corresponds with the colour insert or as embossed in words on the base of the plug.

IMPORTANT – The wires in the mains lead are coloured in accordance with the following code:

| | |
|----------------|-----------|
| GREEN & YELLOW | : EARTH |
| BLUE | : NEUTRAL |
| BROWN | : LIVE |

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured green and yellow must be connected to the terminal which is marked with the letter 'E' or by the Earth Symbol  or coloured Green or Green-Yellow. The wire which is coloured Blue must be connected to the terminal which is marked with the letter 'N' or coloured Black. The wire which is coloured Brown must be connected to the terminal which is marked 'L' or coloured Red.



The appliance must be protected by a 13A ASTA approved (BS1362) fuse, if a 13A (BS1363) plug or a non rewirable plug is used, or if any other type of plug is used a 15A fuse either in the plug or adaptor or at the Distribution Board.

If at any time a replacement lead is required, the cross sectional area of its conductors must not be less than 0.75mm².

If it becomes necessary to replace the supply cord, the cable clamp should be tightened so as to retain the new cord.

We recommend that the installation be checked by a qualified electrician who can ensure that the appliance is operating satisfactorily and that it has not been damaged in transit.

BEFORE USING YOUR APPLIANCE

Wash the interior of the appliance using a solution of 5ml (1 teaspoonful) of bicarbonate of soda to each 500ml (1 pint) of warm water and dry thoroughly with a clean dry cloth. Detergents or soap should not be used as they leave a trace of odour. Abrasive cleaning powders must not be used on any interior part as they may effect the finish.

Care should be taken when opening and closing the door not to trap your fingers between the top of the door and front moulding. Always use the door handle.

FINAL CHECK

Before starting to use your appliance, please check it has been thoroughly dried inside and air can circulate freely.

The feet have been adjusted and all four feet are firmly in contact with the floor.

STARTING

Plug into the mains and switch on. Check that the control dial is correctly set. (See "How to use the Controls") You will hear the compressor start up.

NORMAL SOUNDS

It is quite normal for refrigerators and freezers to make a certain amount of noise. The noise level will vary according to where the cabinet is positioned.

Noise and vibration can arise if the cabinet is unsteady, or is close up to some other fitment such as a sink unit or dishwasher.

Refrigerating System. A faint gurgling or bubbling sound can be heard when refrigerant is pumped through the coils of tubing at the rear, the cooling plate or the freezer shelves.

Compressor. When the refrigerant is pumped round, a whirring or pulsating noise may be heard from the compressor.

Thermostat. The compressor is started and stopped by the thermostat. A click can be heard when the thermostat cuts in and out.

HOW TO USE THE CONTROLS

TEMPERATURE CONTROL

To start the cooling system, plug into the wall socket and switch the mains on.

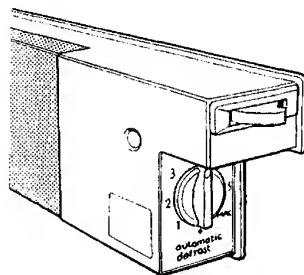
The temperature in the fridge and freezer compartments will be affected by location, room temperature and frequency of door openings and adjustment of the thermostat setting may be needed to allow for this. When operating the outside front edges of the freezer may feel warm to the touch. This is quite normal.

There is a single thermostat control which when set to 4 (see fig. 9) the temperature in the refrigerator compartment will be suitable for the storage of most fresh foods, salads, vegetables, milk, certain wines and other drinks, and the freezer temperature will be suitable for the long term storage of frozen foods under most conditions of use

If colder settings are selected for extra chilling effect do not forget to turn the control dial back to the correct setting afterwards.

During prolonged periods of abnormally hot weather, if the thermostat is set on too high a setting, the cooling system may operate continuously and the larder cooling plate may not defrost. Turning the knob to a lower setting will cause automatic defrosting to resume.

Fig. 9



YOUR FRIDGE COMPARTMENT

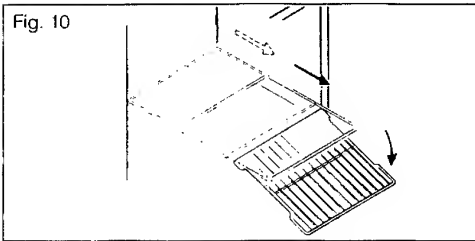
TEMPERATURES

The function of the fridge compartment is to reduce the development of organisms which cause decay and bacterial activity, and thus increase the storage life of food.

The fresh food compartment has been designed to operate between 0°C (32°F) and 5°C (41°F) and is in accordance with British and European Standards.

FRESH FOOD COMPARTMENT

The fridge compartment is fitted with shelves which are adjustable for the storage of different sized articles and may also be tilted for the storage of bottles of wine etc. (see fig. 10).



The shelves are designed to allow maximum air circulation and therefore when placing foods on the shelves make sure a small space is left between the packages.

The warmest area in the fridge is to the top of the compartment and the coolest is at the bottom of the compartment and this is where the most perishable foods should be kept.

Vegetables and salad foods can be stored in the salad drawer. To ensure they are maintained in a crisp condition it may be necessary to wrap some foods in polythene bags e.g. lettuce, watercress or herbs.

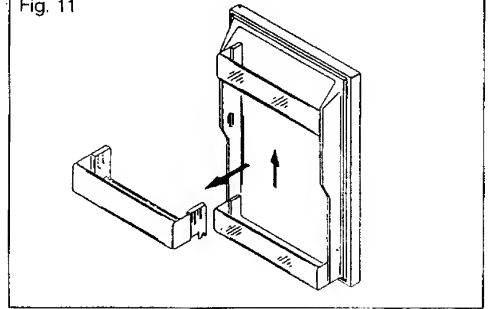
DOOR STORAGE

Storing items in the door liner can eliminate searching in the main compartment. The lower door shelf should be used for the storage of heavier bottles whilst remaining shelves will accommodate fat, butter, small cartons and jars etc.

Adjustment of the door shelves can be made to accommodate varying heights of bottles and other containers (see fig. 11).

Enclosed storage compartments may be used to store dairy products and fats.

Fig. 11



HELPFUL HINTS WHEN BUYING FOOD

Always ensure that food you purchase is of good quality and in prime condition.

Shop at a reliable source and buy the "freshest" looking packing – avoid shop-worn labels or produce covered in dust.

Avoid buying chilled food if you cannot store it straight away. The use of an insulated container is advisable. Buy and consume foods prior to the "Sell By" or "Best Before" dates.

When you arrive home place perishable foods in the refrigerator immediately.

Always follow the storage instruction recommended by the manufacturer on the packet.

PREPARING FOODS FOR STORAGE

Wash and dry soiled vegetables and fruit before storage. All vegetables and fruit should be washed before eating.

Foods should be covered before being placed in the refrigerator. Foil, plastic film, polythene and plastic food containers are suitable.

Covering foods not only prevents transfer of flavours and foods from drying out, but also prevents any possible cross contaminations with bacteria from raw to cooked foods. The position for storage of food in a refrigerator should be carefully selected so that cross contamination will not occur.

Different types of food such as raw meat, fish, dairy products and cooked food should be kept separately to avoid contamination from one another. Cooked foods should always be placed above raw meats.

Put fresh meat and defrosting foods on a plate, covered, at the bottom of the fridge – if it drips onto other foods it can pass on food poisoning bacteria. Do not let meat drip into fresh vegetables and salads in the salad drawer.

With ready packed and pre-packed foods always check the label to see if the manufacturer has given any storage advice and follow accordingly. Many foods now have preservatives and antioxidants removed and this will reduce the shelf life of certain foods.

Hot food should not be put straight into the refrigerator because it can cause intensive work to the compressor and thus increase the energy consumption, and therefore it is important to cool cooked food quickly before putting it into the refrigerator.

Food should be cooled quickly to prevent bacterial growth and this may be done by transferring hot foods into a cold container and standing it in a sink filled with iced water. Ensure that the food is covered and stir at regular intervals to reduce the temperature quickly.

NEVER PUT HOT FOODS DIRECTLY INTO THE FRIDGE/FREEZER.
FRESH FOOD STORAGE GUIDE

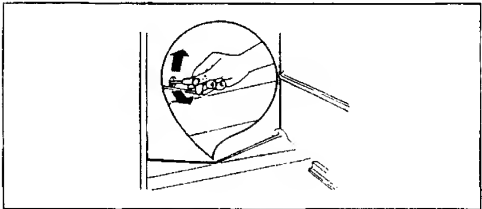
The recommended storage times of food are as follows:

| Shelf Position | Storage Time |
|------------------------------------|--------------|
| Top Shelves | |
| Fats | 10 days |
| Hard Cheese | 7-14 days |
| Cooked Meats, Poultry | 2 days |
| Bacon | 7 days |
| Middle Shelves | |
| Milk and Cream | 2-3 days |
| Soft cheese | 2-3 days |
| Eggs | 2 weeks |
| Desserts with cream/ custard | 2 days |
| Shelf Position | Storage Time |
| Middle Shelves | |
| Pastry Products | 3-4 days |
| Cooked Meat Pies/ Sausage Rolls | 2 days |
| Cooked Fruit | up to 4 days |
| Bottom Shelves | |
| Stock and Gravies | 2 days |
| Fresh Fish | eat same day |
| Fresh Meats | 3 days |
| Fresh Poultry | 2 days |
| Sausages | up to 3 days |
| Minced Meat, Burgers | 1 day |
| Salad Drawer | |
| Green Vegetables | 3-5 days |
| Salad Vegetables | 3-5 days |
| Fresh Fruit | 5 days |

AUTOMATIC DEFROST

The defrosting of the fridge compartment occurs automatically. There is a drain outlet situated at the back of the compartment, as indicated by a label on the inside wall. This drain outlet should be cleaned at regular intervals.


IT IS IMPORTANT THAT THE DRAIN OUTLET IS KEPT CLEAR AT ALL TIMES, IF BLOCKED CAREFULLY CLEAR IT USING A PIECE OF FLEXIBLE CURTAIN WIRE INSERTED INTO THE DRAIN OUTLET TO REMOVE BLOCKAGE.



DO NOT KEEP BANANAS IN THE FRIDGE/FREEZER

YOUR FREEZER COMPARTMENT

TEMPERATURES

The  symbol means that your freezer will store frozen food at - 18°C (-0°F) for long term storage and will also freeze fresh food.

It will store food at a temperature that is too cold for bacterial and enzyme activity which causes decay, thus increasing the storage life. If frozen correctly, food will retain texture, colour, taste and nutritional content.

Most fresh foods freeze well, however some freeze more successfully than others. Foods with a low proportion of water such as bread, cakes, pastry, meat, fish and poultry freeze exceptionally well. Similarly, game, dairy produce, fruits and vegetables all keep well in the freezer.

Foods with a high water content such as lettuce or marrow do not freeze well as the freezing process breaks down their cellular structure. Other foods which do not freeze well are mayonnaise because it separates, bananas because they turn black and whole eggs in their shells because they crack.

HELPFUL HINTS WHEN BUYING FOOD

Always ensure that the fresh food that you purchase is of a good quality and in prime condition.

Shop at a reliable source and buy the "freshest" looking packages – avoid shopworn labels or produce covered in dust

Avoid buying frozen food if you cannot store it straight away. The use of an insulated container is advisable. When you arrive home place frozen foods in the freezer immediately.

FROZEN FOOD STORAGE

Your freezer has the following capabilities:

| MODEL No. | NETT STORAGE VOLUME | WEIGHT OF STORED FOOD |
|-----------|---------------------|-----------------------|
| ER2440C | 71l (2.5cu.ft.) | 22.7kg (50lb) |

This is a standard measurement and the actual capacity depends upon the density and size of the food. The above figures are based on an average density of 0.32 kg per litre (20lb per cuft.)

Pre-packed commercially frozen food should be stored in accordance with the manufacturers' instructions for a 3 star frozen food compartment and should be put in the freezer as soon as possible after purchase. Your freezer provides for long term storage which generally means up to 3 months but the length of storage time can vary and it is important to follow the recommended times

shown on packets of commercially frozen food.

Storage time for home prepared fresh foods are given on page 14.

Any opened packets of frozen foods should be rewrapped in air tight materials to prevent surface evaporation which causes drying or "freezer burn".

Important

If the temperature rises in frozen foods because of:

- non compliance with manufacturers instructions.
- electric power failure.

then recommended storage life may be reduced and storage times may not apply.

Frozen food which is allowed to thaw accidentally should either be used immediately or thrown away.

Alternatively if the food is uncooked and it has not been completely defrosted it can be cooked then refrozen.

FREEZING FRESH FOOD

During the freezing process the temperature of fresh food should be reduced quickly so that ice crystals are kept as small as possible to prevent damaging the structure of food. If freezing takes place slowly large ice crystals form and these will affect the quality of food once it has defrosted. In any 24hours you can freeze as much as:-

| MODEL No. | WEIGHT OF FROZEN FOOD |
|-----------|-----------------------|
| ER2440C | 8.5kg (18.7lb) |

The packets of food to be frozen should be placed apart to allow cold air to circulate between them. They should not touch existing packets.

During the freezing process ensure that the door remains closed.

For safety reasons, the freezer baskets (when fitted) are fitted with stops but are readily removed by pulling them forward to the stop, then lifting the front and pulling all the way out. Re-fit by reversing this procedure.

Note:

Aim to check dates on packets and rotate foods regularly. Although storage longer than recommended is not harmful, flavours and textures begin to deteriorate.

GENERAL FOOD PREPARATION

Fruit & Vegetables: Fruit and vegetables should preferably be frozen immediately after picking or purchasing or kept in a refrigerator for no longer than twenty four hours.

For perfect results fruit should be just ripe, and if any show signs of being damaged it should be discarded. Most vegetables and some fruit need to be blanched before freezing to retard enzyme reaction. Timings for individual types are given in the tables on pages 13 – 14.

Blanching: Where necessary plunge vegetables into boiling water for the specified period, and time from the moment they return to boil. Drain and cool immediately in iced water before packaging and freezing.

Meat: Freeze joints in handy-sizes after trimming fat and removing bones if necessary. Game must be hung for the required period and cleaned before being hung.

Poultry: Gut, singe and wash birds thoroughly. Tie legs and wings to the body before placing in the freezer, or cut into joints for packing separately. Giblets should be packed separately.

Fish: All types of fish should be preferably frozen within 24 hours of being caught. Any superfluous scales should be removed along with the fins, then the fish gutted and washed clean in cold salted water before being frozen.

ICE MAKING

It may be necessary to build up a supply of ice cubes when entertaining or for a spell of hot weather when ice will be in demand.

First, make ice cubes by filling the ice tray with fresh drinking water to the top of each ice cube compartment and placing on the freezer shelf. When ice cubes have formed, hold the tray upside down and twist the tray along its length, allowing loosened cubes to fall into a plastic container or polythene bag. Store in the freezer and use when required.

PREPARED FOODS

These freeze well, but remember that seasonings may become stronger during frozen food storage. Salt shortens the storage time of frozen food so add a little more if necessary during preparation for eating. Semi-liquid foods have a tendency to thicken, so should be made up with a little more liquid than normal. Highly spiced and aromatic dishes should be wrapped thoroughly, so the flavour does not transfer to other frozen foods. Always cool prepared foods quickly and freeze immediately.

DO NOT PLACE HOT FOODS INTO THE FREEZER.

COOL FOODS QUICKLY

Hot food should not be put straight into the freezer because it can cause intensive work for the compressor and thus increase the energy consumption. Therefore it is important to cool cooked foods quickly before putting them into the freezer.

Food should also be cooled quickly to prevent bacterial growth and this may be done by transferring hot foods into a cold container and standing it into a sink filled with iced water. Ensure that food is covered and stir at regular intervals to reduce the temperature. Once cooled transfer food into a container suitable for freezing.

OPEN FREEZING

This method is commonly used to freeze fruits and vegetables. After preparation place the food in a single layer on foil covered baking sheets, trays or special fast freeze trays, ensuring that the items do not touch each other. Freeze the food uncovered until hard (usual 1–2 hours), after which it can be packed into polythene bags. This method produced free flow packs which means that portions, whatever size, can be taken out as required. Open freezing is also useful for delicate foods which could become damaged during packing, e.g. decorated cakes, flans and pastries.

PACKAGING

It is important to use the correct packaging to preserve the quality of frozen food. All foods should be wrapped in moisture proof materials and be completely covered. The most useful materials are heavy gauge polythene bags or sheeting, plastic containers with tight fitting lids, aluminium foil, aluminium foil containers and waxed cardboard containers.

Plastic film can be used as an inner wrapping for food which is then over wrapped with a polythene bag, or can be used to interleave small items such as chops, steaks, burgers etc., so that they can be removed individually. Use freezer quality film or double wrap food items with standard kitchen film.

Pad any sharp protruding bones on meat and poultry with foil or plastic film to prevent the bag being pierced during freezer storage. A range of closures are available including bag ties, heat sealers and self seal type polythene bags.

Boiling bags can be used to both pack food in for freezing and for reheating that same food in a pan of boiling water. They are especially useful for items such as new potatoes, sauces and single portions of cooked foods. As much air as possible must be extracted from the bag and an effective seal is essential.

Pack foods in even shapes to maximise space available in your freezer and facilitate removal when required later.

LABELLING

The most useful label is probably the self adhesive type as it can be used on every kind of surface. Information to be written on the label should include the type of food, approximate weight or likely number of servings, and any comments relevant to ultimate use. It may be necessary to keep a notebook handy to enable you to rotate stocks and keep reference on what type of foods are being used at one time.

THAWING FOODS

Most foods can be thawed in their original wrapping to maintain moisture and prevent any deterioration. Foods should be thawed in a cool place such as a refrigerator or if food is required quickly a microwave oven may be used, remembering to transfer foods from foil containers and remove wire ties from plastic bags. Always follow the instructions in the microwave oven's manual for thawing frozen food. It is essential that all foods particularly meat and poultry are completely defrosted before cooking.

Fruit: Keep container closed and allow to thaw at room temperature for about five hours.

Vegetables: It is not necessary to thaw before cooking – place in salted boiling water, cover and time cooking from moment of return to boil which only takes a few minutes. Some vegetables can also be put in the oven with a knob of butter and some may be deep fat fried.

Meat & Poultry: Thaw completely before cooking by preferably leaving to defrost slowly in a refrigerator. If required quickly, a microwave oven may be used or allow 2 to 3 hours per 1/2 kg. (1lb.) at room temperature. To check whether or not poultry is defrosted the legs should be able to move freely and there should be no ice crystals present.

Dairy Products: Allow eggs to thaw in closed containers and use immediately. Butter and cream depending on the quantity will thaw in one to two hours at room temperature. Do not freeze eggs in their shells as they will crack.

Baked Items: Bread takes about two hours to thaw or loaves may be heated in the oven. Cakes can be sliced in their frozen state to retain shape and speed the thawing process.

Prepared Foods: Heat gently in closed containers in the oven and season if necessary.

Commercial Packs: Follow the printed instructions given by the manufacturers.

DEFROSTING YOUR FREEZER

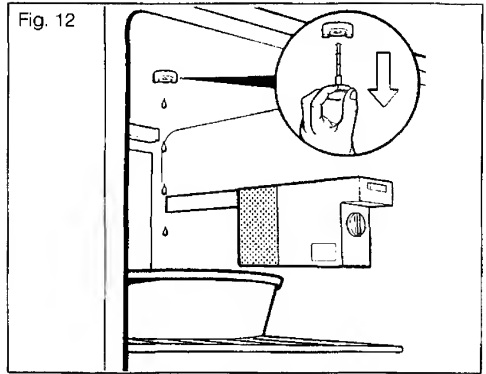
Complete defrosting will in the course of time become necessary. This should be carried out if the frost build up cannot be all scraped away or if it begins to interfere with the food storage. Choose a time when the stock of frozen food is low and proceed as follows:

Heavy frosting (about 1/4" thick) will reduce the freezer's efficiency and therefore complete defrosting should then be carried out, probably at 6 month intervals depending on usage. Preferably you should do this when there is little or no food in the freezer in the following manner:

Any remaining frozen food should be placed in another freezer, or placed in cardboard boxes and wrapped in blankets, layers of paper, or other suitable insulating material. Put in a cool place.

Switch off at the mains and remove the plug.

Fig. 12



In the bottom centre of the freezer compartment is a defrost drain, sealed from below (in the top of the refrigerator) by a plastic plug. Remove this plug by pulling it downwards, (see fig 12) and put a container under the opening to catch the defrost water. Keep the plug safely for re-use when defrosting is finished.

Defrosting can be speeded up by putting bowls of hot (not boiling) water in the freezer and loosening the frost with a stiff brush or plastic scraper.

After defrosting, clean and dry the interior as explained under cleaning & care and put back the defrost water drain plug.

Re-connect to the electricity supply, switch on, replace any frozen food, and close the door.

IMPORTANT NOTE

Provided our recommendations for the periodical removal of frost are followed, the defrosting should be complete within 2 hours. Provided the frozen food has been wrapped during defrosting as described above, it can be replaced in the freezer. If for any reason the defrosting process has taken longer than 2 hours the outside of the frozen foods may begin to soften.

Provided the foods have not completely thawed they will refreeze satisfactorily, although repeated rises in temperature may cause slight deterioration in quality.

FOOD FREEZING GUIDE

| | Max. Storage Period | Method | Remarks |
|---------------------------------|------------------------|---|---|
| MEAT joints | | | |
| Beef | 10-12 months | Remove additional fat Cut to handy size wrap thoroughly | Pad bone ends |
| Pork | 6 months | Cut to handy size wrap thoroughly | ditto |
| Lamb | 9 months | Cut to handy size wrap thoroughly | ditto |
| Steak | 10-12 months | Open freeze or interleave with plastic film | ditto |
| Chops | See Pork or Lamb above | ditto | ditto |
| Veal Fillets | 6-9 months | ditto | |
| Bacon, cured smoked | 6 weeks 1 month | ditto | Pack in handy meal portions |
| Sausages | 6 weeks | Wrap tightly | Pack in handy meal portions |
| Minced meat | 2 months | Wrap tightly | Pack in handy meal portions |
| Offal and tripe | 3 months | Clean thoroughly, remove tubes cores and fat, pack in small portions | Make sure it is really fresh |
| POULTRY | | | |
| Chicken | 9-12 months | Clean in usual way, joint if necessary, wrap thoroughly | Wrap giblets separately, pad bone ends. Do not stuff till ready. |
| Turkey | 9-12 months | Clean in usual way, joint if necessary | ditto |
| Duck, Goose | 6 months | Clean in usual way, joint if necessary | ditto |
| Giblets | 3 months | | Wrap separately from bird |
| Game | 6 months | Hang before freezing | Cook immediately after thawing |
| FISH | | | |
| All types | 3 months | Clean, descale, discard head and tail, wrap separately | Must be fresh |
| Trout | 3 months | Clean, descale, discard head and tail, wrap separately | Must be fresh |
| Salmon | 3 months | Clean, stuff with greaseproof paper for shape retention or cut into steaks, cutlets or fillets | Must be fresh |
| VEGETABLES | | | |
| Mushrooms | 3 months | Leave button mushroom whole, slice larger ones. Trim stalks, wash, dry thoroughly. Freeze open (or sauted in a little butter till partially cooked then freeze) | Pack in boxes |
| Potatoes | 3 months | New potatoes and chips can be frozen raw. Otherwise cook partially in one of usual forms, cool then freeze | |
| Beans (Broad, French or Runner) | 12 months | Peel or pod, and wash, top and tail. Cut large beans into shorter lengths or slice. | Blanch for 2 mins., cool for same time in iced water then freeze. |
| Carrots | 12 months | Use small ones. Prepare by scraping, top and tail | Blanch for 3-4 mins. |
| Cauliflower | 12 months | Break up the florets and wash. | Blanch for 3 mins. Add lemon juice to water to improve whiteness. |
| Spinach | 12 months | Wash thoroughly. Remove thicker veins. Chop if liked. | Blanch a few leave at a time, for 2 mins. |
| Sprouts | 12 months | Use only small ones. Remove outer leaves. | Blanch for 3 mins - medium 1 1/2-2 mins - small. |
| Root crops | 12 months | The younger the better. peel and slice or freeze whole. | Blanch for 3-5 mins. |

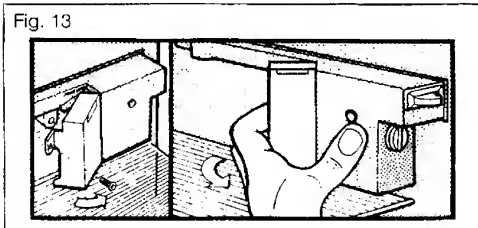
| | Max. Storage Period | Method | Remarks |
|---|---|---|--|
| FRUIT | | | |
| Apples | 9-12 months | Freeze either of two ways: as puree-strew with little water, beat to smooth pulp, sweeten to taste, blanch for two mins., drain and cool. Pack tightly in layers with a little dry sugar sprinkled between, if so desired; or soak in slightly salted water for ten minutes, dry and freeze. | Freeze in small quantities. Pack in plastic containers, leaving 1.5 cm (1/2 in.) headroom. |
| Apricots | 10-12 months | Preferably remove stones, but leave skins on. Pack in syrup 1/2-1lb. 200- 400g (1/2-1lb) sugar to 550ml (1 pint) of water, making sure fruit is covered. | Pack in plastic containers, leaving 1.25-2.5 cm (1/2-1in.) 2.5cm (1/2-1in) headroom. |
| Cherries | 12 months | ditto | ditto |
| Damsons | 12 months | ditto | ditto |
| Plums | 9 months | ditto | ditto |
| Gooseberries | 12 months | ditto | ditto |
| Blackberries | 12 months | Either pack in syrup as above, or coat with caster sugar and pack in plastic containers. Also may be frozen open then pack in containers. | ditto |
| Currants | 12 months | ditto | ditto |
| Raspberries | 12 months | ditto | ditto |
| Strawberries | 12 months | ditto | ditto |
| Peaches | 10 months | Cover with boiling water for 1 minute, then cool by dipping into cold and peel carefully. Cut into halves, removing stone. Use syrup method of packing and freezing. | Keep fruit submerged in syrup, place crumpled greaseproof paper on top, so there is no room between the surface of the liquid and the lid. |
| DAIRY PRODUCTS | | | |
| Eggs Whole | 6 months | Pack leaving headspace, beat slightly | do not freeze eggs in their shells as they will crack. |
| Egg Whites | 6 months | Beat slightly, place whites in small containers just a few at a time. | |
| Egg Yolks | 6 months | As for whites, but to prevent coagulation mix with 1/4 tsp. salt or 1/2 tsp. caster sugar to every two yolks. | Use for savoury or sweet dishes, label so that correct yolks are used |
| Butter | 6 months (unsalted) 3 months (salted) | Wrap bought butter in foil and freeze. | |
| Cream Whipping and Double only | 3 months | Must first be beaten lightly before freezing. Rosettes of whipped cream can be piped onto silicone paper and open frozen. | Allow slight room for expansion in the container Pack in layers. |
| Cheese | 4 months (soft) 3-4 months (hard) | Wrap all varieties tightly in foil. | Hard cheese stores much better when grated. |
| BAKED ITEMS Wrap in foil or polythene bags | | | |
| Bread (Freshly baked) | 1-2 months | Wrap and freeze | |
| Cakes, plain | 6 months | Wrap and freeze | |
| Cakes, iced | 3 months | Freeze without wrapping, then wrap and store in polythene. | |
| PREPARED FOODS | | | |
| Stews | 2 months | May be frozen quite satisfactorily in a polythene bag. | Place bag inside a square plastic or cardboard box to shape the contents into bricks which save space in the freezer. |
| Sauces | 4 months | Freeze in quantities of 275ml (1/2 pint) | Egg based sauces are unsuitable. |
| Full courses | 3 months | Assemble individual helpings on specially constructed aluminium trays, then cover with foil. To re-heat leave the cover on and put in the oven for about 45 minutes at 200°C/Mark 6. | Cover slices of meat with gravy to prevent drying out. |

CARING FOR YOUR FRIDGE/FREEZER

REPLACING THE LIGHT BULB

Should the interior light fail to work, first switch off and pull out the mains plug, and then replace the bulb as follows: (see fig. 13).

Fig. 13



Remove the light cover by removing the screw at the rear with a screwdriver and pulling the cover outwards towards the middle of the cabinet. Unscrew the bulb and replace it with a new 15 watt E14 SES bulb (available from your local Electrolux Service Centre as listed on page 16).

To replace the light cover slide it into its original position and replace screw

CLEANING AND CARE

SWITCH OFF THE APPLIANCE AT THE MAINS.

The interior of your appliance should be cleaned at regular intervals depending on usage. Always clean when food is at a minimum.

Empty the compartment and keep foods in a cool place.

Wash the interior and all fittings with a clean cloth wrung out in a bicarbonate of soda solution – 5 ml (1 teaspoon) bicarbonate of soda 500 ml (1 pint) warm water.

NEVER USE DETERGENTS OR ABRASIVE POWDERS TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG SMELL.

The door seal should be cleaned with soapy water and thoroughly dried.

The outside should be wiped clean with a damp cloth and stubborn marks may be removed with a non-scratch cream cleanser. Wipe dry with a soft cloth. A small amount of wax spray polish may be applied to the exterior every few months to maintain the gloss finish.

The condenser grill situated at the back of the appliance should be dusted carefully occasionally.

Switch on at the mains and replace fittings and food

IF GOING ON HOLIDAY

Don't switch off at the mains if you intend to leave food in the freezer.

If you are leaving the freezer empty, switch off at the wall socket and remove the plug. Defrost, clean and dry, and leave the door open.

SOMETHING NOT WORKING

SERVICE CHECK

Before calling your nearest Electrolux Service Centre. Carry out these simple checks.

If the appliance is noisy:

See "Normal Sounds" page 6.

1. If the appliance fails to operate:

- a) Is there a power failure? Check your house lights. If so, keep the door closed until the power is restored.
- b) Is the plug firmly connected to the wall socket and is the socket switched on? Check the power supply by plugging in another appliance or a table lamp.
- c) Is the fuse in the plug intact and are the wires in the mains lead correctly connected to the plug? (see page 5).

2. Have you turned the thermostat to the correct settings?

3. Has the door been left open causing the temperature to rise?

4. Sometimes the freezer door will be difficult to open shortly after you have closed it. Don't worry; this is due to a pressure difference which will quickly equalise and allow the door to open normally.

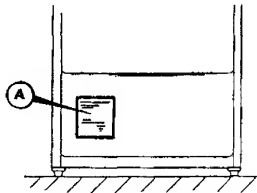
If, after following all these instructions, you are still having problems, contact your nearest Electrolux Service Centre. The telephone number is shown on the following pages.

RATING PLATE

The rating plate (A) is situated inside the cabinet behind the salad drawer or freezer bin (see fig 14). It gives the model and serial numbers which should be quoted in any communication. For future reference record the information below:

| | |
|-------------------|--|
| Model No: | |
| Serial No: | |
| Date of Purchase: | |

Fig. 14



N.B. This appliance complies with the Radio Interference requirements of EEC Directive 82/499/EEC.

HELP US TO HELP YOU

SERVICE

Before calling out an engineer, please ensure you have followed the checklist.

Telephone numbers are detailed on the list headed "Electrolux Service Centres".

When you contact us we need to know:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number
5. When it was purchased.

Please note that all enquiries concerning service should be addressed to your local service centre.

Keep the receipt with this booklet as proof of purchase.

CUSTOMER CARE

For general enquiries concerning your Electrolux appliance, or further information on Cookers, Microwaves, Refrigeration or Home Laundry equipment you are invited to contact our Customer Care Department by letter or telephone as follows:

Customer Care,
Electrolux,
101 Oakley Road,
Luton,
Beds,
LU4 9QQ.

Tel: 0582 585858

ELECTROLUX SERVICE CENTRES

| Service Centre | Postcode areas covered | Telephone | Address |
|-----------------|---|---|--|
| ABERDEEN | DD IV KW AB PH | 0224 696569 | Electrolux Tricity Bendix Service, 8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT |
| BELFAST | BT | 0232 746591 | Electrolux Tricity Bendix Service, Unit C3, Edenderry Ind. Est., 326 Crumlin Road, Belfast BT14 7EE |
| BIRMINGHAM | WR DY B WV TF ST SY WS | 021 358 7076 | Electrolux Tricity Bendix Service, 8 Lammermoor Ave, Great Barr, Birmingham B43 6ET |
| CANVEY ISLAND | RM CM SS CO IG | 0268 694144 | Electrolux Tricity Bendix Service, 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY |
| CARDIFF | CF HR LD NP SA | 0222 460131 | Electrolux Tricity Bendix Service, Guardian Ind. Est., Clydesmuir Road, Tremorra, Cardiff CF2 2QS |
| GLASGOW | DG KA ML G PA KY EH TD FK | 041 647 4381 | Electrolux Tricity Bendix Service, 20 Cunningham Road, Clyde Estate, Rutherglen, Glasgow G73 1PP |
| LEEDS | S DN HU YO WF HX HD, LS, HG, BD | 0532 608511 | Electrolux Tricity Bendix Service, 64-66 Cross Gates Road, Leeds, LS15 7NN |
| LEICESTER | LE DE CV NG LN PE IP NR | 0533 515131 | Electrolux Tricity Bendix Service, 10-12 Buckminster Road, Leicester, LE3 9AR |
| LONDON (NORTH) | E EC WC N NW W EN | 081 443 3464 | Electrolux Tricity Bendix Service, 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY. |
| LONDON (SOUTH) | SE SM CR BR SW | 081 658 9069 | Electrolux Tricity Bendix Service, 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY. |
| LONDON (WEST) | AL CB LU MK SG WD HA, UB, TW | 081 965 9699 | Electrolux Tricity Bendix Service, 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY |
| NEWTON Aycliffe | CA DL DH NE SR TS SK M BL CL BB LA FY PR WN CW CH LL L WA | 0325 301400 0282 74621-4 051 254 1724 | Electrolux Tricity Bendix Service, PO Box 40 Preston Road, Aycliffe Industrial Estate, Newton Aycliffe, Co. Durham DL5 6XL |
| OXFORD | GL HP NN OX SL RG | 0993 704411 | Electrolux Tricity Bendix Service, Suite 3, Windrush Court, 56a, High Street, Witney OX8 6BL |
| PORTSMOUTH | BH DT PO SO SP KT GU BA BS SN TA TQ EX TR PL | 0705 667411 0272 211876 0626 65909 | Electrolux Tricity Bendix Service, Limberline Road, Hilsea, Portsmouth PO3 5JJ |
| TONBRIDGE | CT DA ME TN BN RH | 0732 357722 0273 694341 | Electrolux Tricity Bendix Service, 61-63 High Street, Tonbridge TN9 1SD |

GUARANTEE

This guarantee is offered to you as an extra benefit and does not affect your legal rights.

Electrolux products are carefully designed, manufactured, tested and inspected and in consequence we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of charge.

The Company does not accept liability for defects arising from neglect, misuse, or accident.

The interior lightbulbs and glassware on refrigerators and larders are also excluded from the guarantee.

There are certain conditions which may invalidate this guarantee:

- a) It is dependent upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.
- b) Service at all times must be carried out by an Electrolux Service Representative or authorised agent.
- c) This guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided.
Addresses or telephone numbers for service requests as listed on page 16.

We must point out that this guarantee does not cover liability for loss of food or other contents, but would draw your attention to the insurance facilities described on the separate leaflet.

Electrolux

ELECTROLUX LTD., LUTON, BEDS., LU4 9QQ

In accordance with its policy of progressive product design
the Company reserves the right to alter specifications